

Basil vs Thai Basil (vsdiff.com)

Characteristic	Basil	Thai basil
Scientific name	<i>Ocimum basilicum</i> (common)	<i>Ocimum basilicum</i> var. <i>thyrsiflora</i> (commonly)
Primary flavor notes	Sweet, clove, citrus (linalool, eugenol)	Anise/licorice, peppery (methyl chavicol / <i>estragole</i>)
Leaf & stem	Broad, soft leaves; light green stems	Narrower, glossy leaves; often purple stems
Culinary regions	Mediterranean, Italian, general Western	Southeast Asian cuisines (Thai, Vietnamese, Lao)
Growing climate	Warm-temperate; frost- sensitive	Warm-tropical/subtropical; tolerates heat better
Best substitutes	Genovese-type basil, <i>Ocimum</i> cultivars	Holy basil (different flavor), anise/ tarragon as misc. substitute
Typical shelf life (fresh)	~3-7 days refrigerated; longer when in water	~4-8 days refrigerated; stems more robust

Source: <https://vsdiff.com/basil-vs-thai-basil/>